

Try this delicious dessert with a variety of colorful fruit toppings. You, your family, and all your guests are sure to love it!

## Oatmeal Fruit Pizza

### **Crust:**

1  $\frac{1}{2}$  C. oats  
1 C. flour  
 $\frac{1}{2}$  C. brown sugar, firmly packed  
 $\frac{1}{2}$  tsp. baking soda  
 $\frac{1}{4}$  tsp vanilla extract  
10 Tbsp. butter, melted

Preheat oven to 350°F

In a medium bowl, combine all dry ingredients; mix well. Stir in vanilla and butter. Gather dough into a ball, then flatten into a greased pie dish. Bake for approximately 10 to 12 minutes or until golden brown. Allow to cool completely for approximately 15 to 20 minutes. Meanwhile, prepare topping.

### **Topping:**

1  $\frac{1}{4}$  C. cream cheese, softened  
 $\frac{3}{4}$  C. powdered sugar  
1 tsp. vanilla extract  
1-- 12oz container frozen whipped topping, thawed  
Fresh strawberries, sliced; blueberries, pineapple, banana, kiwi or whatever other fruit you want.

In a large bowl using an electric mixer, beat cream cheese, sugar and vanilla until fluffy. Fold in whipped topping. Spread onto cooled crust. Top with fresh fruit. Cut into 10 slices. Fruit is best when topped and cut just before serving.

1 slice of fruit pizza provides  $\frac{1}{2}$  serving of fruit

